Creda

Capri
Use & Installation Instructions

NOTE: This appliance is fitted with a battery powered ignition system. Should the ignition system start to spark slowly - or not at all, the battery will need replacing. See the section on battery replacement.

The cooker must be installed in accordance with the regulations in force and only used in a well ventilated space.

Read these instructions prior to installing or using the cooker and retain them for future reference.

The data badge is located below the oven door on the plinth panel.

For more information on our exciting product range ring
Creda Answer Centre 0541 54 64 74

OR

Visit us on the NET at
http:/www.creda.co.uk

Our site invites you to make use of our **interactive cookbook** and **product selector.** Feel free to **browse our product range** to see what's **bubbling away** at the moment or to **ask for help** on our products and services

Creda

PO Box 5, Grindley Lane, Blythe Bridge, Stoke-on-Trent, ST11 9LJ, England
Telephone 01782 388 388 **Fax** 01782 394599 **Web** http://www.creda.co.uk

It may be necessary from time to time to change the specification outlined in this booklet without notice. Any change which is made will not affect your statutory rights.

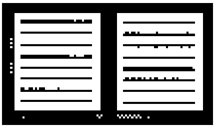
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Introduction



To help you make the best use of your cooker, PLEASE READ THIS BOOKLET CAREFULLY.



Your new cooker is guaranteed and will give lasting service. The guarantee is only applicable if the cooker has been installed in accordance with the installation instructions.
The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

When first using the cooker ensure that the room is well ventilated (eg. open a window or use an extractor fan.) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased. This odour is due to any temporary finish and also any moisture absorbed by the insulation.

Fitting/Replacing the Battery

The battery is not covered by the guarantee. Use an alkaline AA battery. The battery holder is located in the plinth panel below the oven door. Open the oven door fully. Unscrew the knurled fixing screw anti - clockwise and remove. Withdraw the battery holder just enough to get access to the battery. Fit the new battery with the end marked “+” on the same side of the battery holder as the red lead. Replace the battery holder by placing it into the hole in the plinth and sliding to the left. Refit the screw.

Our policy is one of continual improvement in design and development, therefore strict accuracy of illustrations and descriptions cannot be guaranteed.

This appliance conforms to the following EEC Directives:

Gas Appliances
90/396/EEC
93/68/EEC

For Your Safety

PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR COOKER.

Always

- Always make sure you understand the controls before using the cooker.
- Always check all controls on the cooker are turned off after use.
- Always stand back when opening the oven door to allow heat to disperse.
- Always use dry good quality oven gloves when removing items from the ovens.
- Always keep the oven and grill doors closed when the cooker is not in use.
- Always place pans centrally over the hotplate burners and position them so that the handles cannot accidentally be caught or knocked or become heated by other burners.
- Always keep the cooker clean, as a build up of grease or fat from cooking can cause a fire.
- Always allow the cooker to cool before cleaning.
- Always follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- Always keep ventilation slots clear of obstructions.
- Always refer servicing to CORGI registered appliance service engineers.
- Always take care when removing items from the grill when the oven is on, as the contents may be hot.

For Your Safety

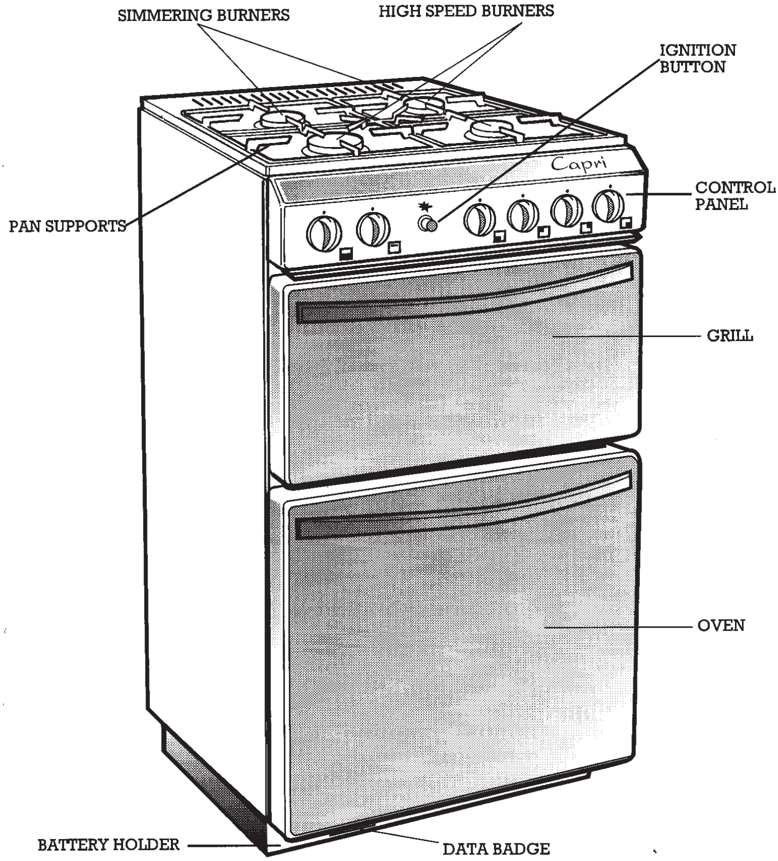
Never

- Never leave children unsupervised where the cooker is installed as all surfaces will be hot during and after its use.
- Never allow anyone to sit or stand on any part of the cooker.
- Never store items that children may attempt to reach above the cooker.
- Never heat up unopened food containers as pressure can build up causing the container to burst.
- Never store chemicals/food stuffs, pressurised containers in or on the cooker, or in cabinets immediately above or next to the cooker.
- Never fill a deep fat frying pan more than 1/3 full of oil, or use a lid. DO NOT LEAVE UNATTENDED WHILE COOKING.
- Never place flammable or plastic items on or near the hotplate.
- Never use proprietary spillage collectors on the hotplate.
- Never use the cooker as a room heater.
- Never dry clothes or place other items over or near to the hotplate or oven/grill doors.
- Never wear garments will long flowing sleeves whilst cooking.

NOTE: The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

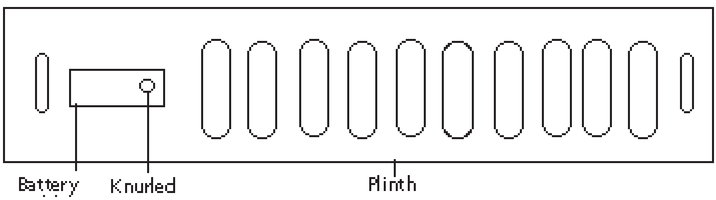
Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

USE INSTRUCTIONS



FITTING/REPLACING THE BATTERY

The battery is not covered by the guarantee. Use an alkaline AA battery. The battery holder is located in the plinth panel below the oven door. Open the oven door fully. Unscrew the knurled fixing screw anti - clockwise and remove. Withdraw the battery holder just enough to get access to the battery. Fit the new battery with the end marked "+" on the same side of the battery holder as the red lead. Replace the battery holder by placing it into the hole in the plinth and sliding to the left. Refit the screw.



Hotplate

The hotplate has two high speed burners and two simmering burners which will accommodate pans between 100mm (4") and 200mm (8") diameter. All pans should be positioned centrally over the burners.
The pan supports should be fitted on the hotplate such that the indents along one side of each pan support are inner-most.

To Use the Hotplate

1. Push in and turn the control knob of the chosen burner fully anti-clockwise to the small flame symbol 🔥. Press the ignition button until the spark lights the gas.
2. Turn the control knob clockwise to the desired setting. Only turn the control knob between the large flame symbol 🔥 and the small flame symbol 🔥 for adjusting the setting.
3. To turn off, turn the control knob fully clockwise to the symbol **O**.

DO NOT use mis-shapen pans which may be unstable.
DO NOT use round base woks directly on the pan supports.

Safety Requirements for Deep Fat Frying

1. Never fill chip pans more than one third full with oil or fat.
2. Never leave oil or fat unattended during the heating or cooling period.
3. Never heat fat or fry with a lid on the pan.
4. Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods in particular will cause frothing and spitting if added too quickly.
5. Always keep the outside of the pan clean and free from streaks of oil or fat.

How to Deal with a Fat Fire

1. Do not move the pan.
2. Turn off the hotplate burners.
3. Smother the flames with a fire blanket or damp cloth to extinguish the fire. Do not use water or a fire extinguisher as the force of it may spread the burning fat or oil over the edge of the pan.
4. Leave the pan for at least 60 minutes before moving it.

Grill

CAUTION – ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS USED. YOUNG CHILDREN SHOULD BE KEPT AWAY.

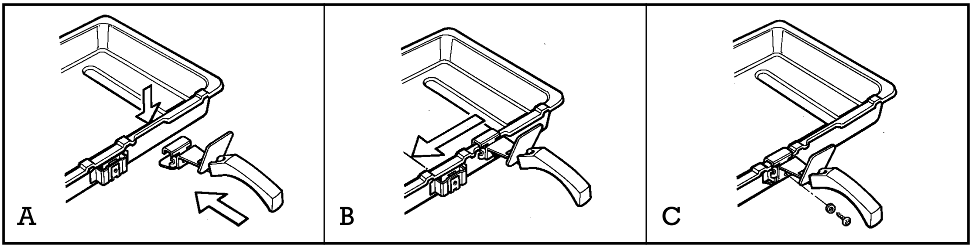
Grill Pan and Handle

The grill pan handle is detachable from the pan to facilitate cleaning and storage. The handle can be fixed as follows :

1. Remove the screw and washer from the grill pan bracket.
2. Tilt the handle over the recess. (A)
3. Slide the handle towards the centre of the pan. (B)
4. Locate the handle over the bracket. (C)

For a fixed handle, replace the screw and washer and ensure they are fully tightened. If a detachable handle is required, do not replace the screw and washer.

Warning : Ensure when using the grill pan handle in the detachable manner it is centralised and secure.



To Use the Grill

1. Open the grill door and remove the grill pan.
2. Push in and turn the control knob anti-clockwise to the large flame symbol . Press the ignition button until the spark lights the gas.
3. Turn the control knob anti-clockwise to the desired setting. Only turn the control knob between the large flame symbol and the small flame symbol when adjusting the setting.
4. To turn off, turn the control knob fully clockwise to the symbol **O**.

Slide the grill pan along the runner towards the rear of the grill compartment until it stops.

An odour may be noticed when first using the grill – this should cease after a short period of use.

DO NOT use the grill with the door closed.

DO NOT cover the grill pan or grid with aluminium foil as this can hold fat, intensify the heat and create a fire hazard.

Relighting the Burner

In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.

Grill

Grilling can be started from cold but for best results preheat for approximately two minutes. Most cooking is done with the heat on full, but it may be necessary after sealing the food to reduce the heat as required.
For au gratin dishes eg. Macaroni Cheese and meringue toppings eg. Baked Alaska, place the dish on the floor of the grill compartment.
The base of the grill pan can be used for warming fruit garnishes on the reduced setting.

NOTE: Strong detergents used in dishwashers may damage the grill pan grid finish; clean in soapy water as described in CARE AND CLEANING section.

Always ensure that the grill pan handle is correctly fitted to the grill pan.

Oven

The oven has different heat zones – the thermostat settings refer to the temperature on the middle shelf; above this shelf it is hotter and below it is cooler. Two shelves enable full use of the temperatures inside the oven.

Each shelf has a safety stop to prevent if from being pulled out too far when attending to food. Shelves are removed from the oven by pulling them out to the stop and then lifting them at the front to withdraw.

The baking dish and grill pan without the handle can be used in the oven. The maximum size of baking tray that should be used is 300mm x 330mm (12” x 13”).

To Use The Oven

1. Place oven shelves in the chosen positions (refer to cooking charts).
2. Push in and turn the oven control knob fully anti-clockwise. Press the ignition button until the spark lights the gas.
3. Turn the control knob clockwise to the required setting (refer to cooking chart). There is a delay of about one minute whilst the safety device operates before the burner comes on full.
4. To turn off, turn the control knob fully clockwise the the symbol **O**.

Never place dishes on the oven base over the burner.

An odour may be noticed when first using the oven – this should cease after a short period of use.

Relighting the burner

In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute

Oven

Cold Start Cooking

Anything requiring long slow cooking such as casseroles and rich fruit cakes can be put into a cold oven. Satisfactory results can also be obtained with creamed mixture, rich pastries or yeast mixtures, but for perfection we recommend preheating the oven for about 15 minutes.

Roasting of Large Poultry

The maximum weight of poultry that can be accommodated is 8 kg (18 lbs) of suitable shape.
It is important to check that the bird DOES NOT overhang the burner at the back of the oven.

Storage and Re-heating of Food

It is vitally important to strictly adhere to the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.

1. If food is to be frozen or not served immediately, cool it in a clean container as quickly as possible.
2. Completely thaw frozen food in the refrigerator before re-heating.
3. Re-heat food thoroughly and quickly either on the hotplate or in a hot oven, Mk. 6, and then serve immediately.
4. Only re-heat food once.

'Cook Chill' Dishes

These should always be placed in a pre-heated oven ideally on the first or second shelf position. Follow the packet instructions for cooking time.

Aluminium Foil

If using Aluminium Foil:
1. Remember that it is important to increase the cooking time by one third.
2. Never allow the foil to touch the sides of the oven.
3. Never cover the oven interior with foil.
4. Never cover the oven shelves with foil.

Oven Cooking Chart

The following times and setting are for guidance only. You may wish to alter the setting to give a result more to your satisfaction. When a different setting to that shown below is given in a recipe, the recipe instructions should be followed. Allow 15 minutes preheat for best results. Always turn the thermostat knob to Mark 9 before selecting the appropriate Gas Mark. Shelf position 1 is the highest.

Food	Gas Mark	Shelf Position	Approx. Cooking Time and Comments
Fish			
Oily and white fish	3 or 4	4	25-60 mins. depending on recipe
Meat and Poultry			
Beef	4 or 5	4	25-30 mins per 450g (1lb) + 25 mins. extra
Ham	5	4	40 mins per 450g (1lb) covered in foil plus 40 mins. extra
Lamb	5	4	30 mins per 450g (1lb) + 30 mins extra
Pork	5	4	40 mins per 450g (1lb) + 40 mins extra
Chicken	5	4	25 mins per 450g (1lb) + 25 mins extra
Duckling & Goose	5	4	25 mins per 450g (1lb) + 25 mins extra
Turkey	4 or 5	4 or 5	15-20 mins per 450g (1lb) + 20 mins
Casseroles	3	3 or 4	2-6 hrs. depending on cut of meat
Vegetables			
Baked jacket potatoes	4 or 5	3	1½ - 3 hrs. until soft, depending on size
Puddings			
Milk Puddings (500ml/1pt)	3	4	1¾ - 2½ stand dish on baking tray and started with warm milk
Baked Custard (500ml/1pt)	3	4	45-60 mins. bain-marie
Baked Sponge Puddings	4	3	40 - 50 mins
Baked Apples	3	3	30-45 mins depending on type and size of apples
Meringue Topped Puddings	1	3 or 4	15 mins or until “tinged” with brown
Apple Tart (1 x 205mm/8”)	6	2	45-60 mins
Fruit Crumble	5	2	35 - 45 mins

Oven Cooking Chart

Food	Gas Mark	Shelf Positions	Approx. Cooking Time and Comments
Cakes, Pastries & Biscuits			
Small Cakes (16 per tray) 2 trays	5	1 and 3	17 - 25 mins.
1 tray	5	2	18 - 22 mins.
Victoria sandwich (2 x 180mm / 7")	4	1 and 3	20 - 30 mins
Swiss Roll (3 egg quantity)	5	2	20 - 25 mins.
Christmas cake (1 x 205mm / 8")	2	3	Time depending on recipe
Madeira cake (1 x 180mm / 7")	4	4	$1^1/_4$ - $1^1/_2$ hrs.
Rich Fruit cake (1 x 180mm / 7")	2	4	Time depending on recipe
Scones - 16 per tray	7	1 and 3	10 - 20 mins.
Shortbread (1 x 180mm / 7")	2	3	55 - 65 mins.
Biscuits	4	1 and 3	10 - 20 mins.
Shortcrust Pastry	6	2	15 - 60 mins depending on use.
Rich Short Crust	5	1 and 3	20 - 30 mins.
Flaky/Puff Pastry	7	2	10 - 30 mins.
Choux Pastry	6	2	20 - 30 mins.
Yeast Mixtures			
Bread - rolls	7	2 and 4	20 - 30 mins.
Miscellaneous			
Yorkshire Pudding:– large	7	1	30 - 40 mins
individual	7	2	20 - 30 mins
Meringues	"E"	3	2 - 3 hrs

When baking with two trays or tins on two levels, the top tray is removed first and the lower tray moved up to the top position for a few minutes longer.

Soft Margarine – Use the oven settings recommended by the margarine manufacturer and **not** those indicated on the cooking chart.

The ‘E’ Setting

The ‘E’ setting on the oven thermostat is used for slow cooking, keeping food warm and warming plates for short periods.

Using the ‘E’ Setting for Slow Cooking

1. All dishes cooked by the ‘E’ setting should be cooked for a minimum 6 hours. They will ‘hold’ at this setting for a further hour but marked deterioration in appearance will be noticed in some cases.
2. Joints of meat and poultry should be cooked at Mk. 6 for 30 minutes before turning to the ‘E’ setting and never be cooked lower than the middle shelf position.
3. Joints of meat over 2.7 kg (6 lbs) and poultry over 2 kg (4 lbs 8oz) should not be cooked using the ‘E’ setting.
4. Always stand covered joints on a rack over the meat tin to allow good air circulation.
5. Pork joints and poultry must be checked for an internal temperature of at least 88°C.
6. This method is unsuitable for stuffed meat and stuffed poultry.
7. Always bring soups, casseroles and liquids to the boil before putting in the oven.
8. Cover casseroles with foil and then the lid to prevent loss of moisture.
9. Always thaw frozen food completely before cooking.
10. Root vegetables will cook better if cut into small pieces.
11. Adjust seasonings and thickenings at the end of the cooking time.
12. Use the zones of heat in the oven, e.g. meringues and milk puddings can be cooked lower in the oven whilst other dishes requiring greater heat can be cooked above them.
13. Egg and fish dishes need only 1-5 hours cooking and should be included in day cooking sessions, when they can be observed from time to time.
14. Dried red kidney beans must be boiled for a minimum of ten minutes after soaking, before inclusion in any dish.

Care and Cleaning

Clean the cooker regularly and wipe up spills soon after they occur to prevent them from becoming burnt on. Never use biological washing powder, caustic cleaners, harsh abrasives, scouring pads, aerosol cleaners or oven chemical cleaners of any kind.

To move the cooker forward, open the grill door and with both hands positioned under the roof of the compartment, lift and pull forward. Replace by pushing the cooker backwards. Check that the cooker is level. Take care to ensure that any floor covering is not damaged.

Do not attempt to lift the product using the grill door or grill door handle.

Oven Heat Clean Linings

The oven side linings are coated with a special enamel which has a continuous cleaning action. The higher the oven temperature the more effective the action. In most cases this cleaning operation will proceed during normal cooking. However, if roasting is done frequently, or high temperatures are not used regularly, it may be necessary to run the oven empty at Mark 8 for about two hours.
If desirable, they can be washed with warm soapy water followed by a rinse.

Oven Door / Grill Door

Wipe over the door outer panel with a cloth wrung out in hot soapy water, then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

Do not use scouring pads or abrasive powder which may scratch the surface.

Take care during cleaning not to damage or distort the Door Seal. Do not lift the Door Seal from the Oven Front Frame, if necessary remove the seal by carefully unhooking the corner clips.

Care and Cleaning

COOKER FINISH	CLEANING METHOD
Vitreous Enamel Hotplate, burner caps, roasting dish, grill pan, oven base and rear, inside of grill compartment, inside of doors, control panel.	Cloth wrung out in hot soapy water. Stubborn stains can be removed with a cream paste, liquid cleaner or by rubbing with fine steel wool soap pads. Check that the cleaning agent is approved by the Vitreous Enamel Development Council.
Paint Plinth, Fascia bottom trim, side panels, Door fronts.	Wash with a cloth wrung out in hot soapy water only. DO NOT USE ABRASIVES.
Aluminium Hotplate burner bodies **Brass** Burner port rings	Similar to paint cleaning above. Use a nylon brush to remove any cleaning materials, water or dirt from the hotplate burner rings.
Chromium Plating Oven shelves, grill pan grid, grill pan handle support	Wipe with a cloth wrung out in hot soapy water. A fine steel wool soap pad e.g. Brillo, Ajax, or a chrome or stainless steel cleaner may be used.
Plastic Grill pan handle, door handles, control knobs	Wipe with a cloth wrung out in hot soapy water. Stubborn stains can be removed with a cream cleaner.

NOTE: Strong detergents used in dishwashers may damage the grill pan grid finish; clean in soapy water as described in CARE AND CLEANING SECTION.

Something Wrong With Your Cooker

Before calling a Service Engineer, please check through the following lists.
THERE MAY BE NOTHING WRONG.

Problem	Check
Slight odour or small amount of smoke when grill / oven used first time	This is normal and should cease after a short period.
Oven cooks too fast or too slow	Check that the gas mark and shelf positions are as recommended in the Oven Cooking Charts. However, it may be necessary to increase or decrease the recommended setting slightly to suit your taste.
Ignition does not work	If all burners fail to ignite, check that sparks appear at the burners; a clicking noise should be heard. If not: (i) Check the battery or fit a known good battery to the product. Batteries are not covered by the guarantee. The part is easily changed - see the section on battery replacement. (A standard "AA" size alkaline battery should be used). (ii) Ensure that the battery is inserted correctly. Refer to section on battery replacement. If only one hotplate burner fails to ignite check the following: (i) All the burner parts are seated correctly. (ii) The holes in the burner rings are not blocked with any soap residue or cooking soil. (See care and cleaning). (iii)If the burners have recently been cleaned using a wire wool pad, e.g. "Brillo pad", ensure that there are no stray strands caught on the igniter or burner body. NOTE!! Satisfactory ignition will only be achieved if all the hotplate burners are fitted. All burners can be lit with a match.

DISPOSAL OF YOUR PRODUCT
To minimise the risk of injury to children please dispose of your product carefully and safely. Remove all doors and lids (where fitted). Remove the mains cable (where fitted) by cutting off flush with the appliance and always ensure that no plug is left in a condition where it could be connected to the electricity supply.
To help the environment, Local Authority instructions should be followed for the disposal of your product.

Installation Instructions

Prior to installation, ensure that the local distributions (nature of the gas and gas pressure) and the adjustment conditions are compatible. The adjustment conditions for this appliance are stated on the data badge which is fitted below the oven door on the plinth panel. This appliance is not designed to be connected to a combustion products evacuation device. It must be installed and connected in accordance with current installation regulations. Particular attention should be given to the relevant requirements regarding ventilation.

MODEL NUMBERS 41202, 41203, 41204, 41205
Category I_{2H} (G.B. IE)
These models are set to burn NATURAL GAS (G20) at 20 mbar ONLY and cannot be used on any other gas.

MODEL NUMBERS 41212, 41213, 41214, 41215
Category I_{3+} (G.B. IE)
These models are set to burn PROPANE GAS (G31) AT 37 mbar and BUTANE GAS (G30) AT 28 - 30 mbar and cannot be used on any other gas

Gas Safety (Installation & Use) Regulations

It is the law that all gas appliances are installed by competent persons in accordance with the current edition of the above regulations. It is in your interest and that of safety to ensure compliance with the law.

In the UK, CORGI registered installers work to safe standards of practice.

The cooker must also be installed in accordance with BS 6172: 1990.

Failure to install the cooker correctly could invalidate the warranty liability claims and could lead to prosecution.

Location

The cooker may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or shower. The cooker must not be installed in a bed-sitting room of less than $20m^3$.
L.P.G. models 41212, 41213, 41214 & 41215 must not be installed in a room or internal space below ground level e.g. in a basement.

Provision for Ventilation

The room containing the cooker should have an air supply in accordance with BS 5440: Part 2: 1989.

The room must have an opening window or equivalent; some rooms may also require a permanent vent. If the room has a volume between 5 and $10m^3$, it will require an air vent of $50cm^2$ effective area unless it has a door which opens directly to outside. If the room has a volume of less than $5m^3$, it will require an air vent of $100cm^2$ effective area. If there are other fuel burning appliances in the same room, BS 5440: Part 2: 1989 should be consulted to determine air vent requirements.

Installation Instructions

Technical Data

Dimension	Height	900mm
	Width	500mm
	Depth	600mm (excluding door handles)
General	Gas connection	Rp 1/2 (1/2" BSP female)
	Pressure test point	Grill injector
	Gas rate adjustment	None
	Aeration adjustment	None
	Battery	1.5V Alkaline AA

	Natural Gas		**L.P.G**	
BURNER	HEAT INPUT	INJECTOR	HEAT INPUT	INJECTOR
HOTPLATE Front left & rear right	3.0 kW	130	3.0 kW	85
HOTPLATE Front right & rear left	1.8 kW	102	1.8 kW	65
GRILL	3.8 kW	150	3.4 kW	95
OVEN	2.5 kW	115	2.5 kW	75

Installation Instructions

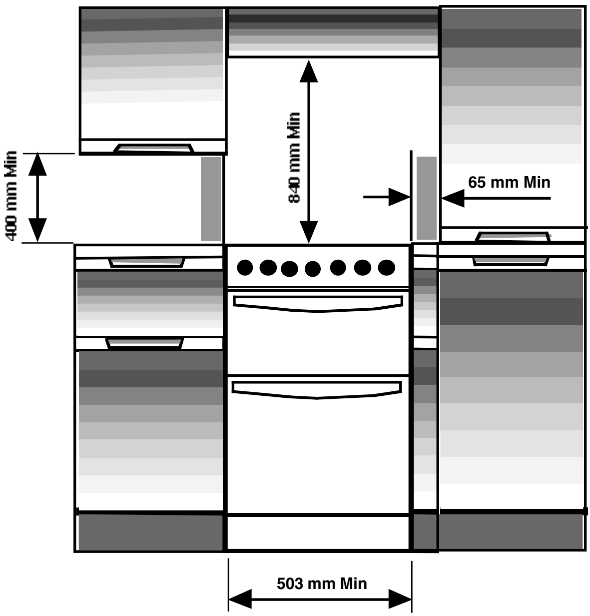
The cooker can be close fitted below hotplate level. This requires a minimum distance of 503mm between cupboard units of hotplate height.

When installing next to a tall cupboard, partition or wall, for a minimum distance of 400mm above hotplate level, allow a side clearance of at least 65mm.

The diagram below illustrates the minimum clearance between the cooker and adjacent walls, cupboards etc.

The wall behind the cooker 150mm below the hotplate and 450mm above, and the width of the cooker, must be a non-combustible material such as ceramic wall tiles.

If the cooker is to be fitted close to a corner on the left hand side, ensure that there is a clearance of at least 50mm to allow the main oven door to open fully for when removing oven shelves.



Cooker Hoods

If a cooker hood is to be installed, refer to the cooker hood manufacturers' instructions regarding fixing height.

Installation Instructions

Unpacking the Cooker

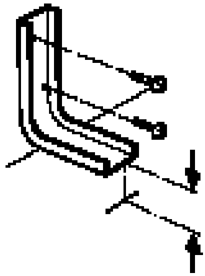
Unpack the components from inside the grill and oven: Check that the following parts are present.

Grill pan and grid	Grill pan handle
Baking dish	Pan supports (2)
Oven shelves (2)	Enamelled discs (4)
Literature	Brass burner port rings (4)
Battery 1.5V	Aluminium burner bodies (4)

Stability Bracket

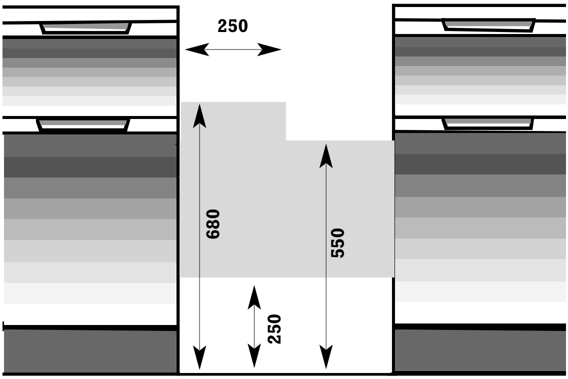
The cooker must be fitted with a stability device firmly secured to the fabric of the building. Ventilation slots at the rear of the cooker can be used to engage a stability bracket. Keep the bracket clear of controls and pipes on the rear of the cooker.

The bracket must be fitted to the wall behind the cooker. The diagram is a guide to the correct height at which the bracket should be from the floor to engage a slot at the rear of the cooker.



Connecting To The Gas Supply

The cooker is designed to match the depth of standard 600mm worktops. An adaptor backplate should, therefore, be fitted within the shaded area shown to allow the cooker to be pushed fully to the wall. If a forward facing backplate is used, it must be chased into the wall.



Connection to the cooker should be made with an approved appliance flexible connection to BS 669. Hoses connected to the L.P.G. models should be suitable for L.P.G. and capable of withstanding 50 mbar pressure A length of 0.9 to 1.25m is recommended. The length of hose chosen should be such that when the cooker is in situ, the hose does not touch the floor.
The temperature rise of areas at the rear of the cooker that are likely to come in contact with the flexible hose do not exceed 70°C.

Installation Instructions

Operational Checks

After installation, check for gas soundness. The supply pressure can be checked at the grill injector. Access to the injector is by first removing the baffle at the front of the grill fastened by two screws. Then remove the fastening screw on the right hand side of the burner and slide the burner off the injector. Ensure that the grill burner is correctly located under the fixing screw on reassembly.

Fit the battery. Fit the hotplate burner bodies, burner port rings, enamelled discs and pan supports referring to the instructions for use where necessary.

1. Check that the hotplate and grill burners ignite correctly and burn with a steady flame. Check for a steady flame on the low setting.

2. Check that with the oven set to mark 9, the burner ignites at low rate, and then increases to full rate within 60 seconds. Leave the oven full on with the door closed for 10 minutes, and check that when the control is turned to the 'E' setting that the flame reduces.

Instruct the user on the operation of the cooker.

Service

Please carry out the checks detailed on the **Something Wrong** page. If there is a problem with your appliance then contact your Service Centre by using the table below to identify the appropriate phone number.

Please have the following information available when you call :

1. (a) Your name.
   (b) Your address and postcode.
   (c) Your telephone number.

2. The date and the name of the shop/retailer where the appliance was purchased.

Shop / Retailer :	Date :

3. The Model number and Serial number of your appliance.

Model Number :	Serial Number :

4. Clear and concise details of the fault.

5. Details of any Extended Warranty or Service Insurance Schemes.

Your In-Guarantee Service Telephone Number

UK	**0541 500 500**
Republic of Ireland	**1850 302 200**

If you have any other queries regarding Service or Parts, our Parts and Service division will be pleased to help. You should write to :

Creda Service, Customer Service Department, Blythe Bridge, Stoke-On-Trent. ST11 9LN.

For Parts and Accessories, please telephone our Parts Order Hotline on **0541 530 530** (UK) or **01 842 6836** (Republic of Ireland).

Note 1 : **If under guarantee, our Engineers will need to see a copy of your purchase receipt when they call.**

Note 2 : **Our Engineers will use every effort to avoid damage to floor coverings and adjacent units when carrying out repair/service work, but in locations where the Engineer advises you that it will be impossible to move the appliance without risk of damage, he will only proceed with your approval that no liability will be accepted.**

PRINTED BY **SIMLEX** · FOUR ASHES, WOLVERHAMPTON. **December 1998 Part No. 412000092-02**